

Super GAS Grill M120 - Mixed Meat/Fish Grill - M120 Top Version

Project
Rev.:
Zone:
Location:



CODICE
CR1656899

MODELLO
Q70SG/G122

SERIE
QUEEN 7

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs.

As a total guarantee, all equipment that make up a Queen7 kitchen are certified in compliance with international standards, including CE, GAR, AGA and others.



TECHNICAL SPECIFICATIONS

Stainless steel outer shells and feet.
Height of the work surface adjustable from 840 to 900 mm.
Tops with a thickness of 2 mm.
Aisi 304 steel burner controlled by safety valve and thermocouple.
Piezo ignition.
Adjustable temperature up to 350°C.
Grid height adjustment device on two levels.
Perimeter splash guard risers (h max=12mm).
Canal with drainage hole and removable grease and residue collection.
Internal drawer for collecting residual carbonaceous.

Larger, recessed grease trough on the worktop, easier to clean and more capacious

HUMIDIFIER accessory for optimal management of several types of cooking.

Grill height adjustment for handling different types of cooking

4 Grill types available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version

Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories

In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1656899
DEFINITION	Q70SG/G122 GRIGLIA GAS MISTA M120 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	1 Kg
VOLUME (net)	0,210
PACKAGE LENGTH	1240 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,606 m3
GROSS PACKING WEIGHT	2 Kg
GAS POWER	30,00
GAS POWER (G25.3/25mbar)	28,50
CERTIFIED MODEL	70SG/G12

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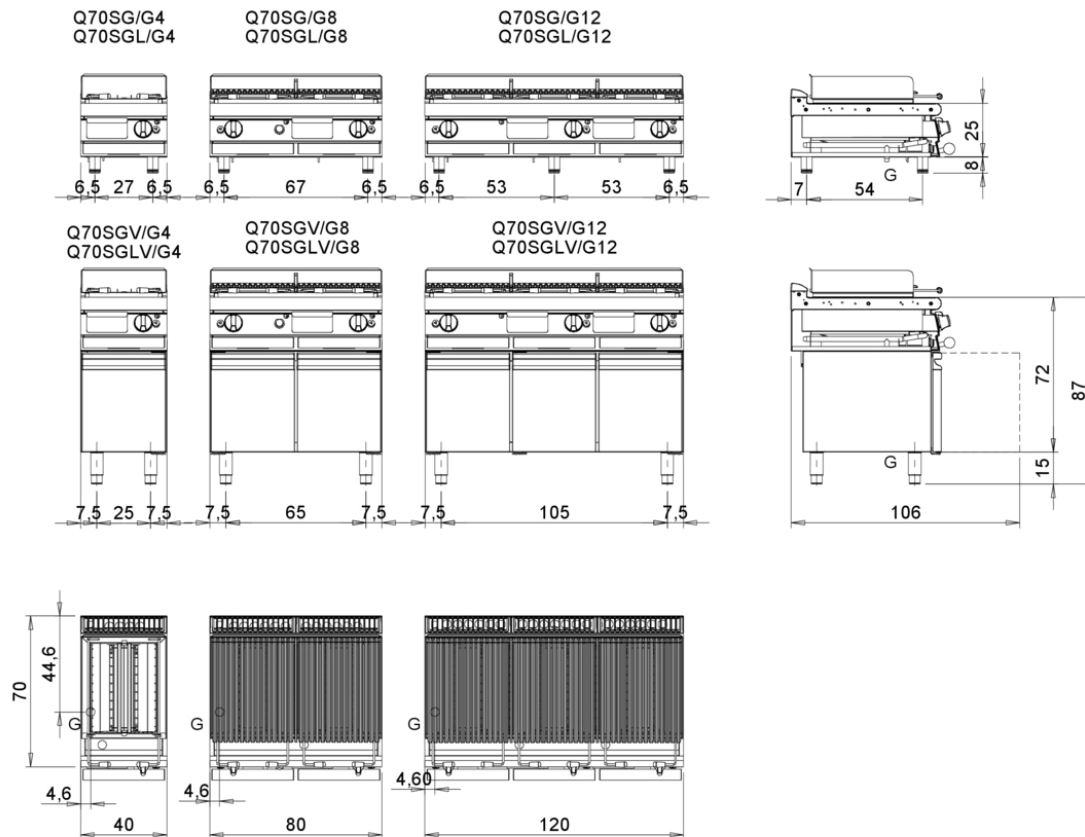
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligaç�o g�s
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Jun��o descarga �gua	H20 Arrivo acqua - Wasseranschluss - Water inlet - Arriv�e eau - Union de agua - Wateraansluiting - Jun��o alimenta��o �gua
S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de d�pression - V�lvula de d�presi��n - Onderdrukklep - V�lvula de depress��o	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel
S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de �gua interst�cios - Afvoer water tussenruimte - Descarga de �gua na marm�ta com Sistema de aquecimento indirecto	
S4 Scarico - Abflussrohr - Drain - Tuyau d��vacuation - Tubo de drenaje - Aftapbuis - Tubula��o de dreno	

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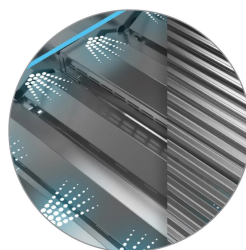


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PRODUCT'S RANGE PLUS



HUMIDIFIER accessory for optimal management of several types of cooking.



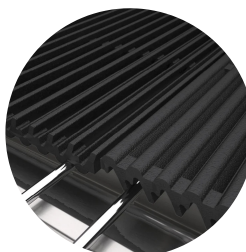
4 Types Grills available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version



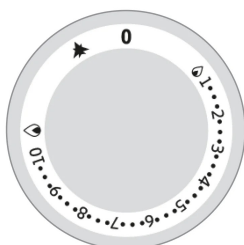
Smoker that can be installed on the M80 - M120 models for a barbecue-flavoured menu



Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories



Cast iron cooking grill for meat and fish.



In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking



Steel cooking grill in meat and fish versions.



Larger, recessed grease trough on the worktop, easier to clean and more capacious



Grill height adjustment for handling different types of cooking

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Electric version with fold-down heating elements to facilitate the cleaning process.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658129	Q7CAA	M40 STEEL FLAME ARRESTERS
CR1658139	Q7CAG	CAST IRON FLAME ARRESTORS M40
CR1658149	Q7KP4	M40 STONEWARE KIT
CR1353909	DCPL6	Lava stone package 4 kg
CR1658159	Q7AF	Q70 SUPER GRILL SMOKER KIT
CR1658179	Q72GG	Cast Iron Grid M40 Q7
CR1658189	Q72GTI	M40 Q7 Stainless Rod Grate
CR1658389	Q72GI	Stainless Grid M40 Q7
CR1658339	Q7KU12G	QUEEN 7 M120 GAS GRILL HUMIDIFIER KIT